Post-Harvest Water Sanitation Food Safety Workshop

with Dr. Trevor Suslow

Wednesday, April 2, 2014, 8:30 am to 3:30 pm

Albany County Cornell Cooperative Extension Office
24 Martin Road, Voorheesville, NY 12186

Cost: $20.00 per person

Please Pre-register by March 28, 2014

Presented by Cornell University Cooperative Extension Eastern NY
Commercial Horticulture Program & The National GAP’s Program
Made possible by a grant from the Genesee Valley Regional Market Authority

The ENYCHP is excited to announce that Dr. Trevor Suslow, an Extension Research Specialist at the University of California, Davis, Department of Plant Sciences will join us for a one of a kind lecture and hands-on post harvest water sanitation food safety workshop in the Albany area. Dr. Suslow is an industry leader and world renown expert in preharvest and postharvest research and outreach education on diverse fresh and fresh-cut horticultural foods. His emphasis is microbial safety and disinfection within the pre-harvest and postharvest environment and postharvest pathology. Other interests include biological control and other biologically mediated controls of postharvest diseases and pathogens of human food safety concern. Joining Dr. Suslow will be our own Dr. Elizabeth Bihn of the National GAP’s Program and Produce Safety Alliance. The full day workshop is a diverse mix of hands on training and lecture style presentations.

It doesn't matter if you are a vegetable or fruit grower; fresh marketer or wholesaler—
This is a great opportunity to learn from one of the best about
post harvest sanitation and food safety!

8:30 am  Registration and Refreshments

9:00  Welcome and Group Introductions: Betsy Bihn and Chuck Bornt

9:30  Introduction to the topic of Postharvest Water: Betsy Bihn

9:45  Overview of Postharvest Water Sanitation: Trevor Suslow

10:15  Selecting the Right Sanitizer for your Operation and Monitoring it Properly: Trevor Suslow

- Peroxyacetic acid (PAA), Organic and other products compared to chlorine
- Deciding what levels to carry in the water
- Oxidation Reduction Potential (ORP) Meters – recommendations and value of information gained from using these meters commonly used in the measurement of Water Disinfection
- Other monitoring specifics such as turbidity, pH and temperature, water hardness etc.

11:00  Break

11:15  Hands-On with Sanitizers and Monitoring

- Two different kinds of ORP meters
- Static water and circulating water
- Chlorine monitoring options (pool kits, dip sticks, etc.)
- Peroxyacetic acid (PAA)
- Organic options
- Other options

Continued on back
12:15  Lunch

1:00  Challenges in water sanitation for small farms:  Trevor Suslow
- Where to source sanitation products
- Chlorine residual for organic producers
- Disposal of wash water containing sanitizers

1:45  Importance of Sanitation in Packinghouses

2:15  Developing an effective sanitation program for packinghouse equipment:  Trevor Suslow
- Procedures for sanitizing packinghouse equipment cleaning (washers, sponges, belts etc.)
- Options for sanitary designed equipment

3:15  Wrap up (last questions, evaluations, etc.)

3:30  Adjourn

---

Post-Harvest Water Sanitation Workshop Registration Form
Pre-registration is due April 1, 2014

To pre-register, complete this form and return to: Marcie Vohnoutka, CCE Rensselaer County, 61 State St., Troy, NY 12180. Please make checks payable to “CCE ENYCHP”. Payment can also be made at the door the day of the meeting but you must be pre-registered. You may also register and pay on-line by visiting our website at:  http://cdvsfp.cce.cornell.edu/

For more information on the program contact Chuck Bornt at 518-859-6213 or email cdb13@cornell.edu For registration and payment information, contact Marcie Vohnoutka 518-272-4210 or email mmp74@cornell.edu

NAME: ________________________________________________

FARM/BUSINESS NAME: ____________________________________________________________

STREET ADDRESS: ________________________________________________________________

CITY: ___________________________  STATE: ______  ZIP: __________________________

TELEPHONE: ______________________  E-MAIL: ________________________________

# attending______  x  $20 (includes lunch, & meeting materials)  =  $___________

NAMES OF ADDITIONAL ATTENDEES:
__________________________________________________________________________
__________________________________________________________________________